

# Melting Unit

## Melting of "Solid" products for more efficient production

### WHAT IS A MELTING UNIT?

**PAC COOL** designs and builds powerful Melting Units for the food industry. This batch processor aims to liquify your solid food ingredients as butter, margarine, fats, chocolate and other meltable products. The blocks (drops or flakes ...) are manually placed upon the heated grid with below a double walled tank to collect the melted product.

### YOUR ADVANTAGES:

- **Compatible:**
  - Pac Cool builds modular Melting Units. We aim for optimal integration in your production process.
- **Productive:**
  - Thanks to the advanced design of the stainless steel pipes of the melting grid our equipment is able to melt your ingredients faster than other equipment.
- **Efficient:**
  - By melting your ingredients to liquids you can accurately formulate your recipes. In addition your production process is faster and more efficient.
- **Controlled:**
  - The storage tanks of the Melting Unit is equipped with a heating jacket to allow easy control and maintain of aimed process conditions

